

KITCHEN?

MEMBER DINING DISCOUNT

Show your membership card to receive 10% off your meal. Not yet a member? Join at the Philbrook front desk.

BREAKFAST

Fruit Plate* Enjoy pineapple, melon, fresh berry and more. [5]

Avocado Toast* Golden sourdough with sliced avocado, tomato relish and sea salt. [4]

Two Eggs Any Style* Your choice of ham, bacon or sausage. Served with home fries and toast. [12]

Steak & Eggs* Golden vegetable hash topped with sliced hanger steak and poached egg. Served with Hollandaise sauce and home fries. [18]

Philbrook Omelet* Delicate chive omelet stuffed with sautéed veggies from the garden, layered with Irish cheddar and jack cheeses. Served with home fries and toast. [15]

Waffle and Sausage Benedict* Mini waffles layered with maple sausage, poached egg and Hollandaise. [14]

Quiche & Greens* Deep-dish style. Layered with chef's selection of meats, cheeses in a flaky pastry. Served with seasonal green salad. [14]

LUNCH

Tomato Bisque Classic preparation. Madeira cream. [bowl 7 / cup 5]

Carrot Curry* Served chilled with citrus mint salad. [bowl 7 / cup 5]

Vietnamese Chicken Salad* Asian coleslaw tossed with ginger, scallion, shredded carrot, cucumber & cilantro. Topped with poached chicken & crispy shallot. [full 12 / half 7]

Grilled Cheese* House focaccia layered with colby jack, Brie, pear compote and greens. Served with tomato bisque. [14]

K27 Blended Burger Local Grassroots Ranch beef burger, blended with cremini mushrooms. Five-spice rubbed and grilled. Presented with Irish cheddar, heirloom tomato, garden greens, and truffle fries. Chargrilled to temp. [15]

DRINKS

Fresh Roasted Doubleshot Coffee Our own blends of regular & decaf. [2.50]

Juice Orange, cranberry or grapefruit juice carafe [2.50]

Mimosas [4] **Mimosa Carafe** [18]

*Vegetarian friendly or easily converted to a vegetarian item.

For parties of 7 or more, we will make 1 check with 20% gratuity. \$3 charge for split plates.

In consideration of our guests, we request that you refrain from using your cell phone in the dining room. Proprietors Chef James & Brooke Shrader

SATURDAY BRUNCH